THE FIRST YEAR

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NECTARINE VANILLA BEAN SCONES

by BETH @ THE FIRST YEAR // PUBLISHED AUGUST 31, 2015 , UPDATED OCTOBER 30, 2021

JUMP TO RECIPE PIN RECIPE

Woohoo!!! Today is special for a couple of reasons. It's August 31.. which means this is the last "summer" recipe we're sharing. It's full on fall, fall, FALL from here on! We have a bunch of spectacular apple recipes lined up for the next few weeks. But we'll also be sharing general fall recipes.. think caramel corn and pie!

You have my guarantee that I will not share any new pumpkin related recipes until the last week of September. I'm bursting at my seams but I think I can wait!

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While the prime time for strawberry and blueberry season has passed, stone fruit is in its peak! I gotta be honest.. I didn't know why they call it stone fruit until 3 minutes ago. Good thing google answers all questions without passing judgment. It's called stone fruit because the part we can see inside the fruit is called the stone and the seed is actually inside the stone.

And this whole time I've been calling it the pit!
The second reason why today is special is because this is the first scone recipe we're sharing in over a year! I guess I've been too busy making cake

to make scones. But scones are way easier to make than any layered cake, so I foresee more scones in my future.

These scones are loaded with nectarines and a secret ingredient that I've been following in love with.. vanilla paste from **Rodelle**! I've been putting it in everything. Wherever vanilla extract is needed, vanilla bean paste takes its place. The paste is so flavorful, I definitely recommend splurging and buying a bottle (only $12 on **Amazon Prime**). It will last you a long time and if you're like me, you'll fall in love with the little black vanilla bean specks.

There is vanilla bean paste in the scone batter and I made a vanilla bean glaze to drizzle (generously) on top of them. Or course you can make this recipe using vanilla extract in place of the vanilla paste, but once you try it out, I don't think you'll go back!

Nectarine Vanilla Bean Scones

4.47 from 13 ratings

prep time:
15 MINS

cook time: 20
MINS

total time:
35 MINS

yield: 8 SCONES

Scones are so easy to make and look like they come from a fancy bakery.

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Ingredients

SCONES

- 2 cups flour
- ½ cup sugar
- 1 tbsp baking powder
- ½ tsp salt
- 1 stick butter, cold and cut into pieces (1/2 cup)
- 1 large egg
- ¼ cup heavy cream
- ¼ cup sour cream
- 1 ½ tsp vanilla paste
- 1 cup chopped nectarines

VANILLA BEAN GLAZE

- ½ cup powdered sugar
- 1 ½ tbsp heavy cream
- ½ to 1 tsp vanilla paste, Rodelle is my favorite!

Instructions

SCONES

1. Preheat the oven to 400°F.
2. In a large bowl, combine the flour, sugar, baking powder and salt.
3. Using your fingers or a pastry cutter, cut the butter into the flour mixture until you have coarse crumbs.
4. In a separate smaller bowl, stir together the egg, heavy cream, and sour cream with a fork.
5. Add the liquid mixture to the dry ingredients, mixing until it's just combined.
6. Add in the vanilla paste and chopped nectarines, gently mix to combine.
7. On a piece of parchment paper or a silicone baking mat sprinkled with flour, shape the dough into a circle between 1/2 to 1 inches thick.

8. Use a pizza cutter to slice the dough into 8 sections.
9. Place the dough that's on the parchment paper or silicone baking mat on a baking sheet and brush with heavy cream.
10. Bake for 15 minutes. Then re-cut the scones using the pizza cutter, pull them apart on the baking sheet and bake for 5-10 additional minutes until they are golden.

VANILLA BEAN GLAZE

1. In a small bowl, mix together the powdered sugar, heavy cream, and vanilla paste until smooth. Drizzle generously over the scones.
2. Store the scones in an air tight container.

cuisine: AMERICAN course: BREAKFAST author: BETH

NUTRITION INFORMATION: calories: **364kcal,** carbohydrates: **47g,** protein: **5g,** fat: **18g,** saturated fat: **11g,** polyunsaturated fat: **1g,** monounsaturated fat: **5g,** trans fat: **1g,** cholesterol: **71mg,** sodium: **425mg,** potassium: **100mg,** fiber: **1g,** sugar: **22g,** vitamin a: **642iu,** vitamin c: **1mg,** calcium: **116mg,** iron: **2mg**

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Tag **@beth_thefirstyear**!

I would like to thank Rodelle for providing me with product to use in my kitchen!

originally published AUGUST 31, 2015 — last updated OCTOBER 30, 2021 // 40 comments

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TAYLOR @ FOOD FAITH FITNESS — AUGUST 31, 2015 @ 6:58 AM REPLY

I am SO pumped for fall recipes too! I'm holding off until the end of September for pumpkin as well. Maybe ;)
Nectarines are my favorite summer fruit, but I don't bake with them nearly enough! PLUS Rodelle is the BOMB, so I bet these are amazing! Pinned!

BETH @ THE FIRST YEAR — SEPTEMBER 3, 2015 @ 8:35 AM

We can try to keep each other accountable for not posting pumpkin recipes too early :)

BETSY | JAVACUPCAKE.COM — AUGUST 31, 2015 @ 6:59 AM REPLY

Mmmmmm nectarines. I love them and never thought to bake them inside scones….. great idea!!!

BETH @ THE FIRST YEAR — SEPTEMBER 3, 2015 @ 8:34 AM

It's delicious, you'll love it!

KRISTEN @ A MIND FULL MOM — AUGUST 31, 2015 @ 7:13 AM REPLY

Thank you Beth for these fabulous scones (and for explaining why they are called stone fruits–my kids thought it was because the seed look like a stone!!)

BETH @ THE FIRST YEAR — SEPTEMBER 3, 2015 @ 8:19 PM Haha I guess we all have our interpretations!

AIMEE @ SHUGARYSWEETS — AUGUST 31, 2015 @ 7:42 AM REPLY

Such a great way to finish summer. And that Rodelle vanilla paste is my FAVORITE :)

BETH @ THE FIRST YEAR — SEPTEMBER 3, 2015 @ 8:34 AM

:) :)

SHASHI AT RUNNINSRILANKAN — AUGUST 31, 2015 @ 8:24 AM REPLY

I am loving these scones! It's been awhile since I made them too and now I wanna get in the kitchen and whip up a batch! And Love the tip to use vanilla paste instead of vanilla extract – Oh my – I bet these smelled wonderful!

BETH @ THE FIRST YEAR — SEPTEMBER 3, 2015 @ 8:19 PM

It smelled and tasted wonderful, I couldn't stop licking the glaze :)

KRISTA @ JOYFUL HEALTHY EATS — AUGUST 31, 2015 @ 9:44 AM REPLY

Can you believe that tomorrow we will be in September already!? When did that happen! Crazyness!

These scones are a great way to say goodbye to the summer and usher in the

fall! Love scones in the morning!

BETH @ THE FIRST YEAR — SEPTEMBER 3, 2015 @ 8:22 PM I'm excited for it to be September!!

STEPHANIE — AUGUST 31, 2015 @ 9:49 AM REPLY

These look absolutely perfect! I am in need of a scone this morning :)

BETH @ THE FIRST YEAR — SEPTEMBER 3, 2015 @ 7:58 PM Every morning deserves a scone!!

JULIANNE @ BEYOND FROSTING — AUGUST 31, 2015 @ 10:08 AM REPLY

What a fabulous combo! I just started making scones at home this past year. Love it!

BETH @ THE FIRST YEAR — SEPTEMBER 3, 2015 @ 7:57 PM

It really is the best thing! We don't need our coffee shop scones any longer!

COOKIN CANUCK — AUGUST 31, 2015 @ 10:15 AM REPLY

I need to get a bottle of that vanilla paste! These scones look wonderful, particularly considering that nectarines are so sweet right now.

BETH @ THE FIRST YEAR — SEPTEMBER 3, 2015 @ 7:57 PM The vanilla paste is like gold!!

JENNA — AUGUST 31, 2015 @ 12:37 PM REPLY

We think these nectarine vanilla bean scones look amazing!! Great use for vanilla paste…we can't wait to try out your recipe! :)

BETH @ THE FIRST YEAR — SEPTEMBER 3, 2015 @ 8:34 AM The vanilla paste just adds such amazing flavor!!

CATHERINE — AUGUST 31, 2015 @ 3:03 PM REPLY

Dear Beth, these scones are beautiful. After seeing these, I'm not so sure if I am ready for fall baking! I want to try these first. xo, Catherine

MICHELLE | A LATTE FOOD — AUGUST 31, 2015 @ 3:32 PM REPLY

I love scones! I don't make them nearly enough! Haha, and you're not alone on the whole 'stone fruit' thing. I definitely didn't put two and two together until your post! Love these!

BETH @ THE FIRST YEAR — SEPTEMBER 3, 2015 @ 7:47 PM What?! You have awesome scone recipes on your blog!!

SARA — AUGUST 31, 2015 @ 4:13 PM REPLY

These look amazing, I just bought my first can of pumpkin this weekend, trying to hold back too ;). I love vanilla paste!

BETH @ THE FIRST YEAR — SEPTEMBER 3, 2015 @ 7:47 PM I don't think I can hold back much longer!!

JESSICA @ SWEETEST MENU — AUGUST 31, 2015 @ 5:09 PM REPLY

Wow Beth, these look magical! I just adore homemade scones but with fresh nectarines and vanilla bean? Sounds like heaven to me!

BETH @ THE FIRST YEAR
— SEPTEMBER 3, 2015 @ 7:46 PM
It's scone heaven for sure!

JUSTINE | COOKING AND BEER — AUGUST 31, 2015 @ 5:50 PM REPLY These are some beautiful-looking scones, Beth! Love!

BETH @ THE FIRST YEAR — SEPTEMBER 3, 2015 @ 7:46 PM Thanks girlfriend!

MARY @CHATTAVORE — AUGUST 31, 2015 @ 7:08 PM REPLY

Okay, I want these RIGHT NOW! They look so pretty and delicious, Beth!

BETH @ THE FIRST YEAR — SEPTEMBER 3, 2015 @ 8:32 AM Awww, thank you Mary!

RACHEL @THE DESSERT CHRONICLES — AUGUST 31, 2015 @ 9:13 PM REPLY

Nectarines are the best right now, so I have to try these! Can you believe I

have never made scones?! This recipe might have to be my first go at it.

BETH @ THE FIRST YEAR — SEPTEMBER 3, 2015 @ 8:33 AM Scones are pretty easy and the reward is BIG!

MEDHA @ WHISK & SHOUT — AUGUST 31, 2015 @ 11:02 PM REPLY

I love nectarines! And the vanilla paste in here sounds delicious :) Pinning!

BETH @ THE FIRST YEAR — SEPTEMBER 3, 2015 @ 8:32 AM Thanks for pinning Medha!

JAREN (DIARY OF A RECIPE COLLECTOR) — SEPTEMBER 1, 2015 @ 9:45 PM
REPLY

Scones are one of my favorite things ever, and I never make them! This needs to change soon!

BETH @ THE FIRST YEAR — SEPTEMBER 3, 2015 @ 7:41 PM YEAH! Plus they are so easy!

CHANEL | CULTURAL XPLORER — SEPTEMBER 7, 2015 @ 9:46 AM REPLY

This recipe is super delicious – will definitely be pinning this for future reference! :D

BETH @ THE FIRST YEAR — SEPTEMBER 7, 2015 @ 5:52 PM I hope you enjoy Chanel!

ERIC BINGHAM — AUGUST 3, 2020 @ 7:02 PM REPLY

I tried this recipe because I had some nectarines that were needing to be used up. It came out wonderful! This has yielded the best scone texture out of the last 3 recipes i have tried. To be honest I was a bit aprehensive as i didnt have vanilla bean paste or sour cream. Fortunately, I was able to make substituitions really easy, and the result was one of the best scones I have ever eaten.

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